

Amendments to the Specification:

Please amend paragraph [0011] as follows:

[0011] Figure 4 shows influence of particle size on hydrolysis curves for slowly digestible pea and potato starch products; and

Please amend paragraph [0012] as follows:

[0012] Figure 5 shows hydrolysis curves for slowly digestible high-amyllose content cornstarch products; and.

Please delete paragraph [0013].

Please amend paragraph [0034] as follows:

[0034] The initial in vitro hydrolysis rate  $H_0$  is directly correlated with the GI (see Fig. 6), but can be determined much more easily and precisely, so that this variable is here used for characterizing the digestive behavior. Reference is made to Am J Clin Nutr 2002; 76:5-56 (International table of glycemic index and glycemic load values: 2002, p. 6: Why do GI values for the same types of food sometimes vary) with respect to the problem of GI values obtained from in vivo tests.

Please amend paragraph [0057] as follows:

[0057] The described method for in vitro analysis of the hydrolyzing kinetics can be correlated with known GI values. In the process, a good correlation was found to exist between the initial hydrolysis rate  $H_0$  and the corresponding GI values. This can be expected, since the majority of starch in most instances is digested at a rate of  $H_0$ . Fig. 6 shows the correlation between  $H_0$  and GI (glucose = 100). The GI value resulting for a specific  $H_0$  from the figure must be regarded as an approximate value, since GI values measured in vivo most often exhibit a broad scatter. By contrast, hydrolysis rates can be determined

much more easily and precisely *in vitro*, so that these values will be used as the basis in this application.